

LEONARDA 2010

DESCRIPTION

Both fully and partially botrytised Semillon grapes were harvested from our winery vineyard in May and June. The resulting juice reached 29-386 Brix showing great concentration and richness. Fermentation took 3 weeks and was stopped once the perfect balance of alcohol, sweetness and acidity had been achieved.

AROMA

Mango, Orange and Turkish delight aromas give this wine an exotic bouquet. Marmalade and grapefruit characters result in an appealing citrus lift.

PALATE

Rounded and luscious with flavours of marmalade and ripe tropical fruits. Grapefruit and honey characters are supported by fresh citrus flavours. A full flavoured, well balanced wine with a velvety mid palate and clean citrus finish.

CELLARING

This wine will be at its best from early 2011 until 2016.

FOOD

As an aperitif with pate or great with desserts like citrus tart, pannacotta and crème brulee.

ANALYSIS AT BOTTLING

Alcohol.....12.5%

pH3.45

Titrateable Acid7.35 g/l

RS.....80 g/l

Harvest Dates: 20 May – 10 June 2010

Brix at harvest: 29 – 36 Brix

Bottling Date: 21 April 2011

Variety: 100% Semillon



PILOT THE
BY
ALPHA DOMUS